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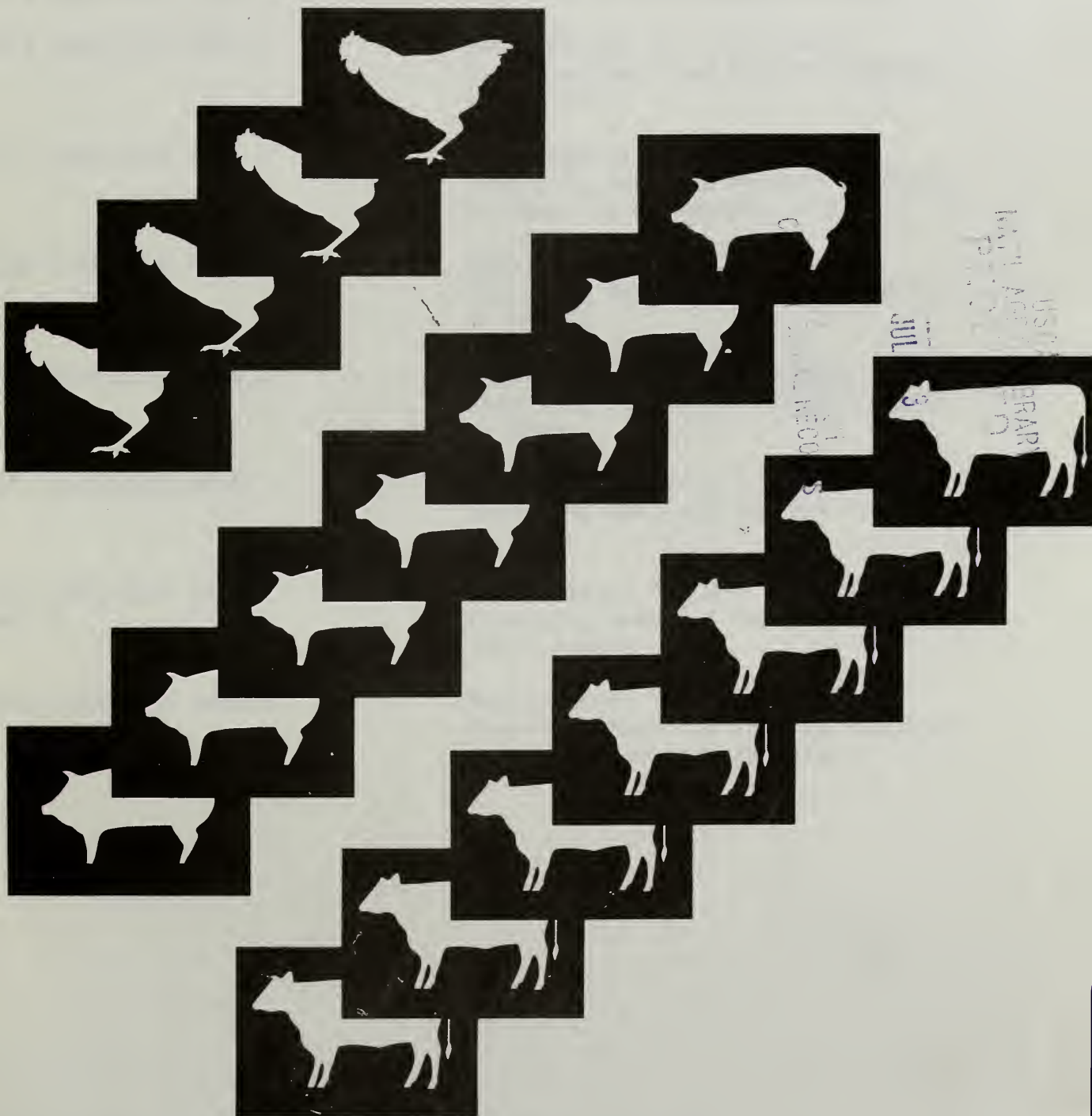


United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

March 4 thru  
March 31, 1987

# Compilation of Meat and Poultry Inspection Issuances





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## CHANGE TRANSMITTAL SHEET

☐ DIRECTIVE

☐ REVISION

☒ AMENDMENT

☐ OTHER

FSIS DIRECTIVE  
STANDARDS AND LABELING DIVISION POLICY MEMORANDA

7220.1

Rev. 1

Amend. 7

3/18/87  
2/18/87

### I. PURPOSE

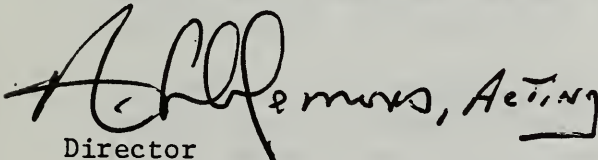
This document transmits an amendment to FSIS Directive 7220.1, Revision 1, dated 8/1/86.

### II. CHANGES

Insert Policy Memos 103 and 104 in numerical order in Attachment 1 of FSIS Directive 7220.1, Rev. 1.

### III. CANCELLATIONS

This change transmittal is cancelled when contents have been incorporated.

  
Director  
Standards and Labeling Division  
Meat and Poultry Inspection  
Technical Services

Attachments

**DISTRIBUTION:** All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science Offices, Compliance Offices, AID, IFO, R&E, ABB, TRA

**OPI:** MPITS/SLD







United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

FEB 10 36

To: Branch Chiefs  
Standards and Labeling Division  
Meat and Poultry Inspection  
Technical Services

Policy Memo 103

From: Margaret O'K. Glavin  
Director  
Standards and Labeling Division  
Meat and Poultry Inspection Technical Services

Subject: Boneless, Raw or Cooked, Poultry Containing Binders

ISSUE: Labeling of boneless, raw or cooked, poultry to which binders are added.

POLICY: Binding agents may be added individually or collectively in amounts not to exceed 3 percent for cooked poultry products and 2 percent for raw poultry products based on total finished product. When binders are added in excess of these levels, the common or usual name of the binder or the generic term "Binders Added" shall be included in a product name qualifier; e.g., "Turkey Breast-Gelatin Added." In all cases, ingredient statement identification is required.

This policy is intended to apply to binders which are used in chopped or chunked poultry products that are formed into rolls, loaves, etc., but not to binders added directly into whole muscle by injection, massaging, tumbling, etc., which then act as extenders.

Processors of products with labeling not in compliance with this policy memo must make the necessary labeling changes within 6 months of the date of this policy memo.

RATIONALE: The addition of binders has been approved in various boneless poultry products such as poultry rolls and loaves. Existing policies and regulations, however, do not address the labeling of boneless poultry products to which binders have been added except for poultry rolls (9 CFR 381.159). The policy stated above provides consistency with requirements for poultry rolls and reflects current practice.





FEB 13 1987

To: Branch Chiefs, SLD

Policy Memo: 104

From: Margaret O'K. Glavin, Director  
Standards and Labeling Division

Subject: Handling Statements on Retorted Products

ISSUE: Can handling statements such as "keep refrigerated" or "keep frozen" appear on labels for products which are packaged and processed to provide safety and stability at ambient temperatures?

POLICY: Handling statements may appear on labels for shelf stable product, even though such product does not have to be refrigerated or frozen, and provided the statement will accurately reflect conditions of distribution and sale. These products are to be handled in the plant as shelf stable items including incubation and condition-of-container examinations. Once the product is refrigerated or frozen for shipment, distribution, and display for sale it is to be handled as a refrigerated or frozen item.

RATIONALE: Recently this office has received requests to allow handling statements such as exemplified above on these shelf stable products. Some receive a heat process sufficient to achieve stability while others are rendered shelf stable through a combination of heat and some other treatment(s) such as the addition of salt, nitrite or an approved acidulent. One firm may have products in a certain line under a certain brand name which require refrigeration or freezing and may also have products in the same line under the same brand name which are shelf stable. This could lead to mishandling by the consumer of products which require refrigeration or freezing due to the availability of similarly packaged product which would not require such special handling.

Therefore, SLD will allow handling statements on retorted products even if product does not have to be refrigerated or frozen. In effect, at times, this will provide for more protection than is necessary. Product should be treated as shelf stable at the plant to assure safety and handled as refrigerated or frozen product after it leaves the plant to prevent confusion by the purchaser between these products and similar products which are not shelf stable.

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UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS DIRECTIVE

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7227.1  
Revision 1

3/4/87

## FILING OF LABELS

### I. PURPOSE

This directive describes a uniform label filing system to aid inspectors in properly filing all approved labels and marking materials for easy reference and monitoring.

### II. CANCELLATION

FSIS Directive 7227.1, dated 11/13/85.

### III. REASON FOR REISSUANCE

To expand the information published in the original directive and to transmit a Label Filing Guide. The purposes of the guide are as follow.

1. To aid inspectors in the maintenance of uniform files of labeling and marking materials,
2. To show and explain the categories and requirements where all labeling materials will be filed,
3. To facilitate retrieval and review of filing of labels, and
4. To be utilized both for MPITS Standards and Labeling Division's and the Inspector In Charge's filing of approvals.

### IV. REFERENCES

MPI Regulations, Section 317.14 and 381.141.

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**DISTRIBUTION:** All MPI Offices, T/A Inspectors, **OPI:** MPIO/RO  
Plant Management, T/A Plant Management, Science  
and Compliance Offices, TRA, ABB, R&E, AID

## V. POLICY

### A. Filing System

#### 1. Filing Cabinet; Separate File

Labeling and marking material should be filed and maintained in the inspector's office in a filing cabinet that can be locked. A separate file is maintained for each official plant.

#### 2. Manila or Cardboard sheets.

Transmittal forms for labels, inserts, etc., may be mounted on thin manila or cardboard sheets 11 3/4 by 9 inches, or 11 by 8 1/2 inches, before filing, to keep the material neat and orderly. Approval number and date can be written on upper righthand corner of manila sheet if not readily visible on the label.

#### 3. Index

Card or other index systems are not necessary when labels are filed under this system.

#### 4. Supervision

The circuit supervisor shall assure that label files are according to these guidelines and shall audit the generically approved labels for accuracy. The circuit supervisor should initial each generically approved label as the audit is conducted.

#### 5. Obsolete Labels

Upon notification from plant management that an SLD- or IIC-approved label is no longer used, or from SLD that it is no longer approved, the inspector will:

a. Remove the label and accompanying transmittal sheet from the official file and return the label to plant management.

b. Date, identify the transmittal form with the word "Rescinded" and forward it to SLD for data recording.

## VI. SYNOPSIS OF THREE CATEGORIES FOR FILING

All labeling materials will be filed under one of the three categories as follows:

#### 1. Sketch Approvals

Sketch approvals shall be filed in a separate file section chronologically by approval date, with the latest approval date in front.

2. Temporary Approvals

Temporary approvals shall be filed in a separate file section chronologically by expiration date, with the latest date in front.

3. Final approvals

Final approvals shall be filed in a separate file section, with the latest approval date in front. Final approvals include:

SLD approvals

SLD approvals (with any generically approved labeling attached.)

IIC approvals

IIC approvals (with any generically approved labeling attached.)

IIC approvals (with SLD approved sketch attached, when applicable.)

VII. RESPONSIBILITY

Each Inspector In Charge and Inspector who has label filing responsibility will follow the instruction in the attached label filing guide.



Deputy Administrator  
Meat and Poultry Inspection Operations

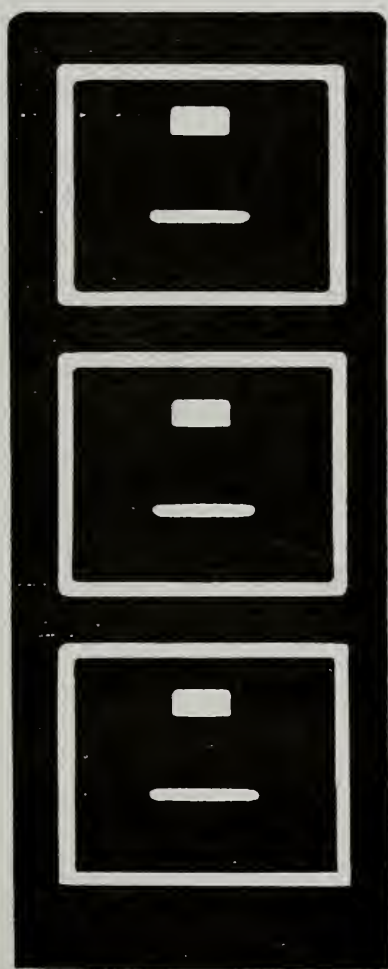
ATTACHMENT  
Label Filing Guide





# LABEL FILING

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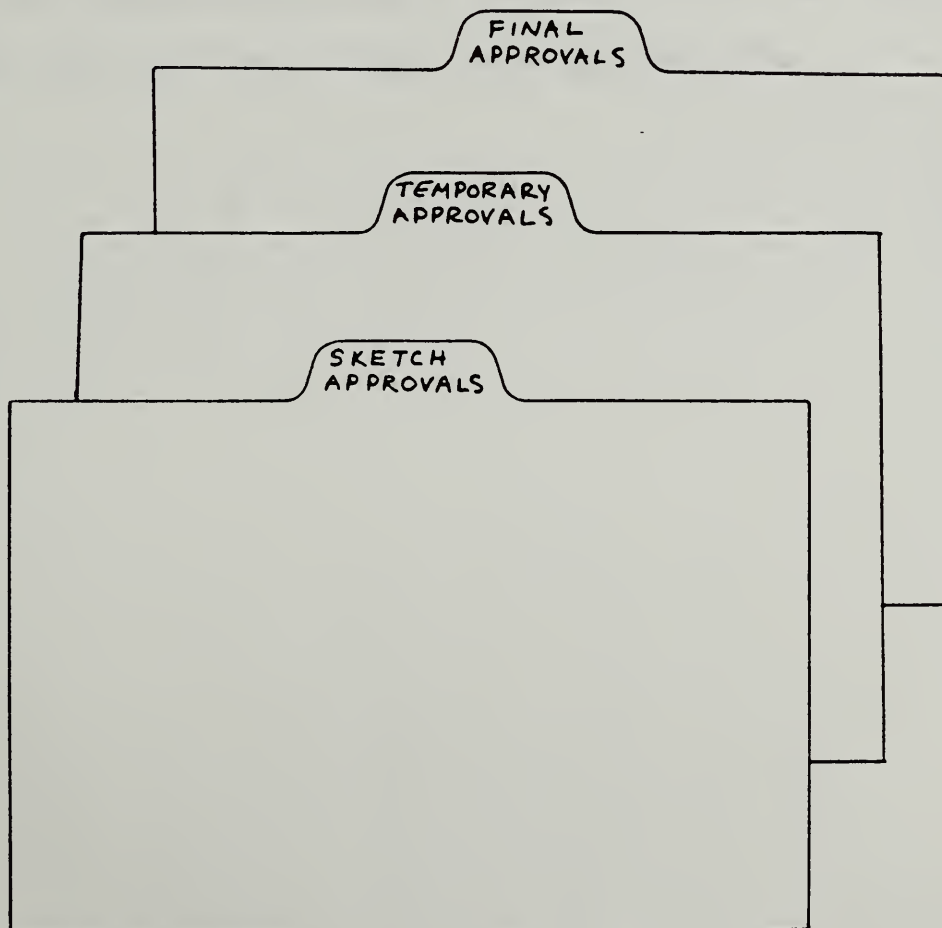
LABELS WILL BE FILED  
UNDER THREE CATEGORIES:

SKETCH APPROVALS

TEMPORARY APPROVALS

FINAL APPROVALS

Labeling and marking material shall be filed and maintained in the inspector's office in a filing cabinet that can be locked. A separate file shall be maintained for each official plant.





## SKETCH APPROVALS

Sketches are facsimiles of a proposed final label and are submitted for approval before final labels are printed. Sketch approvals are not approved for final use and the proposed label cannot be used for labeling product until the label has been given final approval. Sketch approvals should be filed in a separate file section.

Sketch approvals shall be filed chronologically by approval date with the last sketch approval in front.

If a label receives final IIC approval from a previously approved sketch approval, that sketch shall be attached to the back of the final approved label application form and filed in final label approval file.

DEC.

NOV.

OCT.

SEPT.

AUG.

JULY

JUNE

MAY

APRIL

MARCH

FEB.

JAN.

SKETCH  
APPROVALS



## TEMPORARY APPROVALS

Temporary approval for labels may be granted only by the Standards and Labeling Division (SLD) for a period not to exceed six months.

Temporary approvals are granted for labels when the word "new" is used to flag new products.

Temporary approved labels shall be filed in a separate file section.

File temporary approvals chronologically by expiration date, with the latest date in front. The labels should be checked for expiration dates. Temporary labels shall not be used after the expiration date has expired.

DEC.

NOV.

OCT.

SEPT.

AUG.

JULY

JUNE

MAY

APRIL

MARCH

FEB.

JAN.

TEMPORARY  
APPROVALS

## FINAL APPROVALS

Labels that have been granted final approval will be filed alphabetically according to product name (refer to FSIS Directive 7227.1). Final approvals include:

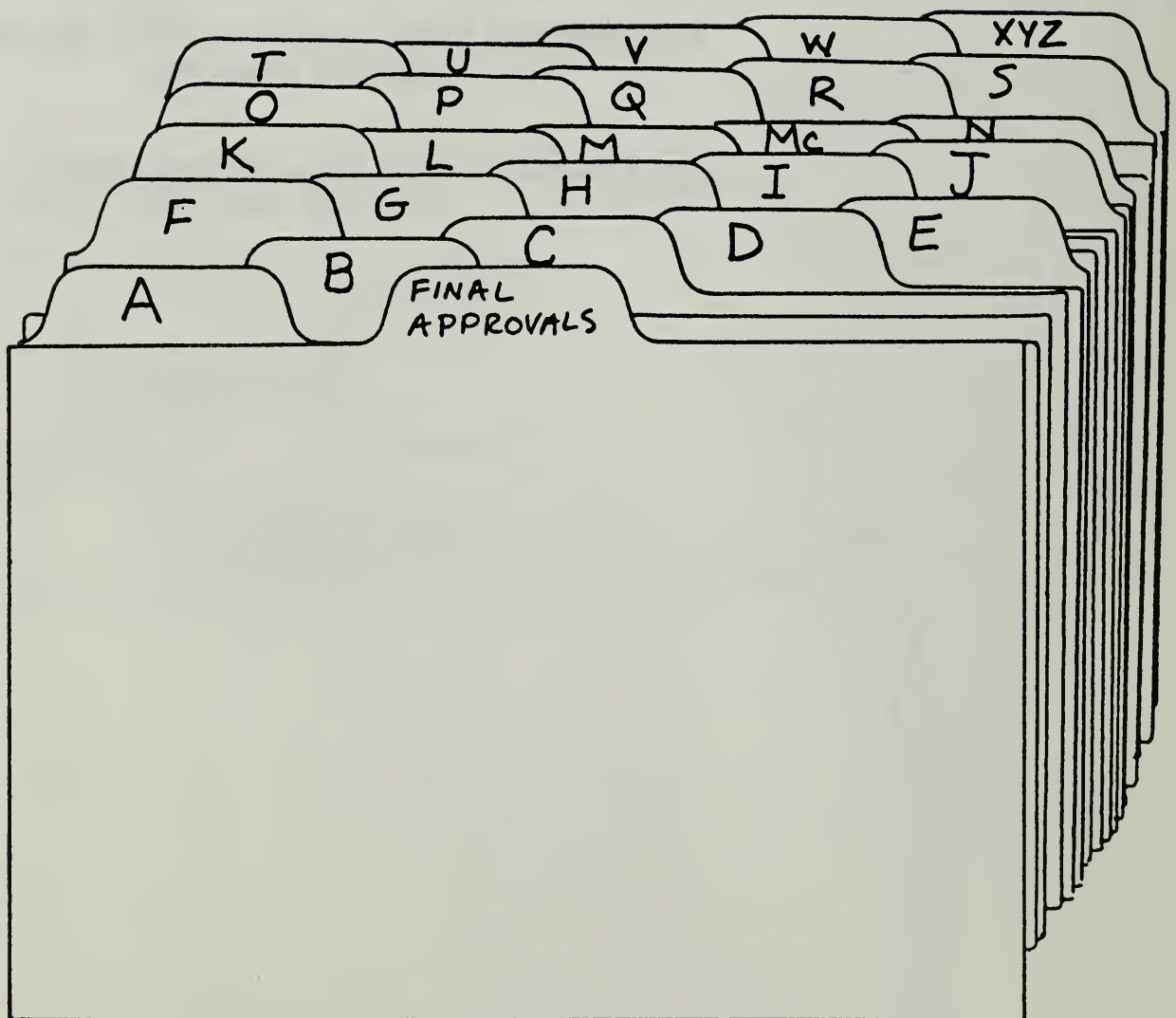
### SLD APPROVALS

SLD APPROVALS (including attached generically approved labeling)

### IIC APPROVALS

IIC APPROVALS (with any generically approved labeling attached)

IIC APPROVALS (with SLD-approved sketch attached, when applicable)



## FILING BY PRODUCT NAME (FINAL APPROVAL SECTION)

The following are examples of how final label approvals should be filed by product name (refer to FSIS Directive 7227.1):

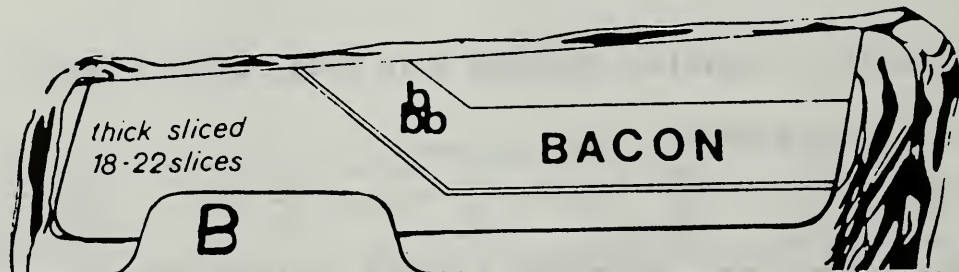
- o Under B --  
bacon, bologna, brains, braunschweiger, breaded chicken parts, beef (corned), butt (pork shoulder), beef and gravy;
- o Under C --  
capocola, cervelat, chicken a la king, cutlets (pork, veal, etc.), chili con carne;
- o Under M --  
meat (luncheon), meat food product (potted, deviled, etc.);
- o Under P --  
pepperoni, pudding (liver, tongue, blood, etc.);
- o Under S --  
salads (chicken, ham), shortening, steaks, sausage (pork, polish, vienna), soups;
- o Under T --  
tongue, thuringer, tails (pig, ox and ox tail joints, turkey), and turkey rolls.

Material that cannot be readily classified alphabetically is filed under "miscellaneous." Very few items are in this class. Under each letter, labels are filed in chronological order with last approval in front. Other file subdivision is not necessary. A distinction is not made for various types of labeling material--inserts, wrappers, brands, etc. All correspondence pertaining to particular labeling or marking devices should be attached to the approval form. If correspondence concerns multiple labeling, it should be cross-referenced.

brains, breaded chicken parts

bologna

bacon



B

FINAL  
APPROVALS



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS DIRECTIVE

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7239.4

3/9/87

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## CHILD NUTRITION LABELING PROGRAM

### I. PURPOSE

This directive describes procedures for the voluntary labeling of meat and poultry products under the Child Nutrition (CN) Labeling program administered by the Food and Nutrition Service in cooperation with the Food Safety and Inspection Service.

### II. CANCELLATION

Section 17.12, Meat and Poultry Inspection Manual

### III. REASON FOR REISSUANCE

[RESERVED]

### IV. REFERENCES

Parts 317, 318, and 381, Meat and Poultry Inspection Regulations; 7 CFR Parts 210, 220, 225 and 226, Child Nutrition Labeling Program, Food and Nutrition Service; FNS-245 The Child Nutrition Labeling Program: An overview; Child Nutrition Labeling for Nonmeat Products; FNS-253 Child Nutrition For Meat and Poultry Products, Food and Nutrition Service; Food Buying Guide for Child Nutrition Programs, Program Aid Number 1331, Food and Nutrition Service; Child Nutrition Labeling Program-Inspector's Guide Prepared by the Food and Nutrition Service for Food Safety and Inspection Service.

### V. FORMS AND ABBREVIATIONS

The following will appear in their shortened form in this Directive:

CN	-	Child Nutrition
USDA	-	United States Department of Agriculture
USDC	-	United States Department of Commerce
FNS	-	Food and Nutrition Service

MP Form 8822-1 - Application For Approval of Labels, Marking or Device

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**DISTRIBUTION:** All MPI Offices, T/A Inspectors, Plant Management, T/A Plant Management, Science and Compliance Offices, Import Offices, R&E, TRA, ABB      **OPI:** Standards and Labeling Division, MPITS



FBG - Food Buying Guide for Child Nutrition Programs, Program Aid  
Number 1331, January 1984, FNS  
NTSD - Nutrition and Technical Service Division, FNS  
MPIO - Meat and Poultry Inspection Operations

## VI. POLICY

The Food Safety and Inspection Service is responsible for inspecting meat and poultry products that bear labeling identifying the product as contributing towards the child nutrition meal pattern requirements administered by the Food and Nutrition Service.

A memorandum of understanding (MOU) has been entered into by the Food Safety and Inspection Service, the Agricultural Marketing Service and the National Marine Fisheries Service of the United States Department of Commerce to provide for the inspection of child nutrition labeled nonmeat and nonpoultry products.

## VII. CHILD NUTRITION PROGRAM

A. The National School Lunch Program, School Breakfast Program, Child Care Food Service Program, and the Summer Food Program provide that a specific amount of food from each of four food components must be served. These four food components are: (1) Meat/Meat alternate (eggs, cheese, peanut butter, cooked dry beans, vegetable protein product, cheese alternate products, protein fortified products), (2) vegetable/fruit, (3) bread/bread alternate (enriched batter and/or breadings, taco shells, pie crusts, noodles, tortillas, stuffing cracker crumbs, etc.), and (4) milk. To ensure that meals served in the child nutrition programs meet these meal pattern requirements, it is necessary to determine the contribution that individual foods make toward these requirements.

B. CN labeled meat and poultry products must:

1. Be evaluated to determine their contribution towards the meal pattern requirements using the **Food Buying Guide For Child Nutrition Programs** (Program Aid 1331, Food and Nutrition Service.)

2. Be produced under Federal inspection.

C. CN labels must contain the following information:

1. Product Name
2. Federal inspection legend containing the establishment number
3. Name and address of the manufacturer or distributor
4. Ingredients statement
5. CN label statement. This statement must be printed as an integral part of the product label and must include:
  - a. CN logo which is a distinct border around the CN statement.

- b. A six-digit FNS assigned number in the upper right-hand corner of the CN label statement.
- c. The statement of the product's contribution towards meal pattern requirements for the child nutrition programs.
- d. A statement specifying that the use of the logo and CN statement is authorized by FNS.
- e. The month and year that FNS approved (or is expected to approved within a 3 month range) the label in final form.

An example of a CN statement for a Beef Pattie containing a vegetable protein product is as follows:

	CN	
	This 3.00 oz serving of raw beef pattie provides when cooked 2.00 oz equivalent meat/meat alternate for Child Nutrition Meal Pattern Requirements. (Use of this logo and statement authorized by the Food and Nutrition Service, USDA 08-85)	
CN		CN
	CN	

## VIII. SPECIAL CHARACTERISTICS OF CN LABELED PRODUCTS

- A. CN labeled products must be evaluated on the basis of information contained in the FBG, therefore, it is imperative that information provided on MP Form 8822-1 is detailed and consistent with the food item in the FBG.
- B. The product formula shown on MP Form 8822-1 must identify ingredients as follows:
  - 1. Specify the maximum fat content of each meat used such as "ground beef (no more than 30 percent fat)".
  - 2. If retail cuts, specify as shown in the FBG such as "beef chuck roast without bone".
  - 3. Beef may not include "partially defatted chopped beef". If PDCB is used, it must be declared separately in the formula and on the label and is not creditable.
  - 4. Ground beef is understood to be the standardized product provided for in section 319.15(a) of the meat inspection regulations.

5. The vegetable protein products must be identified by manufacturer, product name, code, and ingredients of each to be used. No substitutes are authorized unless shown on the approved MP Form 8822-1.

C. Processing procedures shown on MP Form 8822-1 must include all major steps in the preparations of the product including, but not limited to the following:

1. Raw and cooked weight of individual portions
2. Actual cooking yields
3. Fill specifications
4. Internal temperature of the finished product

D. A CN labeled product is under a warranty as follows:

1. USDA has agreed that CN labeled products imply a warranty to the purchasing food service authority. If the CN labeled product is used in the child nutrition program according to directions, the institution will not have an audit claim filed against it for noncompliance of the CN labeled product with the meal pattern requirements.

2. If a State or Federal auditor finds that a CN labeled product does not actually meet meal pattern requirements claimed on the label, the auditor will report this finding to NTSD, who will prepare a report to MPIO for any action deemed necessary to correct the alleged noncompliance.

## IX. RESPONSIBILITIES AND PROCEDURES

A. Inspector in Charge must:

1. Assure that all labels bearing a CN statement have been approved by the Standards and Labeling Division. Local CN label approvals are not authorized except for the label changes provided for in sections 317.5(b) and 381.134(b) of the meat and poultry products inspection regulations. However, portion size may not be changed. Whenever a product code number or a distributor is changed, send a copy of the new label to FNS.

2. Assure that quality control program for the product has been approved by the Processed Products Inspection Division prior to production of the product.

3. Assure that the vegetable protein product, cheese alternate, or protein fortified product used is identical to that shown on the approved label application, unless authorized in writing by FNS.

4. Permit no substitution of any ingredient unless stated on the approved label application MP form 8822-1.

5. Assure that cooking yields are being adhered to. The processor's cooking yield as stated on MP Form 8822-1 is a maximum value and may not be exceeded.



**B. FOOD AND NUTRITION SERVICE**

1. The Nutrition and Technical Services Division (NTSD) will evaluate product formulations and determine the accuracy of the CN statement on labels of meat and poultry products. Completed MP Form 8822-1, in 6 copies, may be delivered to:

CN Labels - Room 602  
Nutrition and Technical Services Division, FNS  
3101 Park Center Drive  
Alexandria, VA 22302

2. NTSD will process the MP Form 8822-1, authenticate and date action taken on SLD copy.

3. NTSD or an authorized establishment representative will deliver the processed MP Forms to the Standards and Labeling Division, FSIS, for further processing.


4. NTSD will provide food manufacturers with instructions for calculating the contribution that a meat or poultry product makes toward the meal pattern requirements and for the design of the CN label. Phone Area Code (703) 756-3556.

**C. STANDARDS AND LABELING DIVISION WILL:**

1. Maintain liaison with the Nutrition and Technical Services Division, FNS to provide standards and labeling policy and interpretation of applicable meat and poultry products regulations.

2. Process MP Form 8822-1 and the accompanying CN label in accordance with section 317.4 of the meat inspection regulations.

3. Provide Processed Products Inspection Division with a copy of the approved CN label and MP Form 8822-1.

  
Deputy Administrator  
Meat and Poultry Inspection Operations



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS DIRECTIVE

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9125.1

3-27-87

## REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO BAHRAIN

### I. PURPOSE

This directive describes current Bahrain requirements for meat and poultry products exported to Bahrain from the United States.

### II. CANCELLATION

MPI Manual, Section 22.22-A.  
MPI Bulletins 82-60 and 84-1.

### III. [RESERVED]

### IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

### V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 Meat and Poultry Export Certificate of Wholesomeness.

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

### VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

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**DISTRIBUTION:** All MPI Offices, T/A Inspectors, **OPI:** IP/ECD  
Plant Management, T/A Plant Management, Science  
and Compliance Offices, TRA, ABB, R&E, AID, IFO

## **A. Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

### **2. Islamic Slaughter Certification.**

a. A Certificate of Islamic (Halal) Slaughter is not mandatory. However, exporters should be aware that such product would have limited distribution. U.S. exporters should contact the importer in Bahrain to determine whether Certificate of Islamic Slaughter is required on a subject shipment.

b. If required, the exporter must obtain a certificate from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognize by importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certification must be endorsed by the Arabian-American Chamber of Commerce or by a Bahrain Consul and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers are available from the FSIS Regional Director or Export Coordination Division.

### **3. FSIS Certification.**

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by appropriate Halal certificate.

**B. Product Requiring Special Handling.** Bahrain requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

## **C. Labeling.**

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW\_\_\_\_°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN\_\_\_\_°C AND\_\_\_\_°C.")

2. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):



a. Bilingual labels. The Arabic language must be one of the languages used for declaration.

b. Country of origin.

c. Production (slaughtering or freezing) and expiration dates.

(1). Spell out or abbreviate name of month.

(EXAMPLE: JAN. or JANUARY 1985.) The use of a number for a month is not acceptable. Calendar strips preprinted on label allowing the designation of calendar dates with the literal translation are in frequent use.

(2). Production (slaughtering or freezing) and expiration dates required on shipping containers are only for institutional packing.

(3). Production (slaughtering or freezing) date must be accompanied by the statement "Product good for \_\_\_\_ months from date of production."

(4). If the statement "Product best sold or used by (a specified date)" is used, the specified date must be the same as the expiration date.

(5). Expiration date is calculated from the date the product was first frozen. The statement "Product must be frozen 72 hours after slaughter" must be placed in the "Remarks" section of FSIS Form 9060-5.

d. The use of the terminology "Keep Refrigerated" is not acceptable on labels for frozen product.

e. Shelf life of product. The shelf life of product must start from production date.

f. Metric net weight.

g. Product identification.

h. If a Certificate of Islamic Slaughter is required for subject product, a statement that the product has been slaughtered according to Islamic principles must be on label.

3. The following methods of labeling are alternatives to C.2.:

a. Stickers. Must not interfere with label terminology and be self destructive on removal. Over labeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation. No sticker carrying the production and/or expiration date is allowed on any product.

b. Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

c. Ink stamp. Ink must be indelible and legible. (Ink stamps are the least desirable labeling method.)

4. Prepackaged processed meat and poultry product. The production (packaging or freezing) and expiration dates and the net weights of frozen products are required on the label of prepackaged processed meat and poultry product.

## VII. MEAT PRODUCTS

A. Fresh/Frozen Meat Products. Certification. Issue FSIS Form 9060-5 (See Attachment.)

B. Expiration Period. For frozen meats, the period from slaughtering or freezing until arrival in Bahrain shall not be more than 4 months. Product shall be maintained frozen at a temperature not more than  $-18^{\circ}\text{C}$ . with an expiration date of 12 months for beef and 9 months for minced meat and mutton.

## VIII. POULTRY PRODUCTS

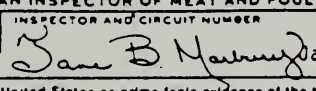
A. Fresh/frozen poultry. Certification. Issue FSIS Form 9060-5 (See Attachment.)

B. Expiration Period. The period elapsed from slaughtering or freezing until arrival in Bahrain shall not be more than 3 months for frozen turkey, duck, goose and chicken. Product shall be maintained frozen at a temperature not more than  $-18^{\circ}\text{C}$ . with an expiration date of 12 months.

  
Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment  
FSIS Form 9060-5

FSIS DIPICTIVE 9125.1  
Attachment

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION OPERATIONS MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS		A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 811 (b)(1)(2), and (5); 21 USC 878) and the Poultry Products Inspection Act (21 USC 458 (c)(1)(2), and (3); 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.		
AREA OFFICE Fort Washington, PA	COUNTRY OF DESTINATION Bahrain	DATE ISSUED 10/10/85	MPA- 811001	
EXPORTED BY (Applicant's name and address including ZIP Code) Washington Beef Packing Co. 1439 Gilmore Avenue Camden, NJ 08109		PRODUCT EXPORTED FROM: EST/PLANT NUMBER (if applicable) Est. 45X		
CONSIGNEE TO (Name and address, including ZIP Code) Mr. Joseph Brown Box 20489 Manama, Bahrain		CITY Camden, NJ		
TOTAL MARKED NET WEIGHT 181 kg	TOTAL CONTAINERS 22 Cartons	<input type="checkbox"/> <input checked="" type="checkbox"/> SLAUGHTERING PLANT <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> PROCESSING PLANT <input type="checkbox"/> <input checked="" type="checkbox"/> WAREHOUSE <input type="checkbox"/> <input checked="" type="checkbox"/> DOCKSIDE		
PRODUCT AS LABELED	MARKED WEIGHT OF LOT (1)	NUMBER OF PACKAGES IN LOT (1)	SHIPPING MARKS (1)	EST/PLANT NUMBER ON PRODUCT
Beef Pepperoni	86 kg	10		Est. 45X
Beef Salami	95 kg	12		Est. 69X
<small>(1) Shown by applicant or importer</small> REMARKS Product must be frozen 72 hours after slaughter.				
<input checked="" type="checkbox"/> I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.				
<input type="checkbox"/> I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.				
NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM				
By order of the Secretary of Agriculture		INSPECTOR AND CIRCUIT NUMBER  Jane B. Marbury, DVM, 608-03		
This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.				

MP FORM 130 12/851

REPLACES MP FORM 130 13/831 WHICH MAY BE USED UNTIL EXHAUSTED

ORIGINAL





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

# FSIS DIRECTIVE

9185.1

3-31-87

## REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO EGYPT (ARAB REPUBLIC OF)

### I. PURPOSE

This directive describes current Egyptian requirements for meat and poultry products exported to Egypt from the United States.

### II. CANCELLATION

MPI Manual, Section 22.32.

### III. [RESERVED]

### IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

### V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Certificate of Wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

### VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

#### A. Certification.

1. Before issuing FSIS Form 9060-5 covering product to be shipped to Egypt, inspectors must read the specifications to assure that all FSIS certifications set forth in the bids are met. Exporters wishing to

**DISTRIBUTION:** All MPI Offices, T/A Inspectors, OPI: IP/ECD  
Plant Management, T/A Plant Management, Science  
and Compliance Offices, TRA, ABB, R&E, AID, IFO



certify special characteristics of product (such as types of pack or cut, weight range of product, quality, etc.), to satisfy supplier-purchaser agreements or specifications may obtain such certification on a reimbursable basis from the grading services of the Agricultural Marketing Service, U.S. Department of Agriculture.

2. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

3. Islamic Slaughter Certification. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic Slaughter from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by an Egyptian Consulate and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers may be obtained from the FSIS Regional Director or the Export Coordination Division.

4. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

B. **Product Requiring Special Handling.** Egypt requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

C. **Ship Stores.** Port Said is a free port. All U.S. product would be eligible for ship stores for any flagship.

D. **Labeling.**

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW \_\_\_\_°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN \_\_\_\_°C. and \_\_\_\_°C.")

FSIS DIRECTIVE 9185.1

2. Fresh/frozen and canned meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

- a. Bilingual labels. All labels must be in Arabic and English.
- b. Statement that product has been slaughtered according to Islamic principles.
- c. Metric net weight. Lettering and numbers for unit metric weight must be in Arabic.
- d. Product (slaughtering or freezing) and expiration dates. Spell out or abbreviate name of month (EXAMPLE: JAN. or JANUARY 1985). The expiration date is calculated from the date the product was first frozen. Calendar strips preprinted on label allowing the designation of calendar dates with literal translation are in frequent use.

**VII. MEAT PRODUCTS**

A. Fresh/Frozen Meat Products. For certification, issue FSIS Form 9060-5. (See Attachment.)

B. Expiration Period.

1. Frozen meat (including beef and sheep livers with lymph nodes attached) must be shipped from the United States within 2 months of production date. The bill of lading will be used to confirm the date of shipping.

2. Egypt has no fixed expiration period for meat products: 12 months is suggested as a reasonable expiration period.

**VIII. POULTRY PRODUCTS**

A. Fresh/Frozen Poultry Products. For certification, issue MP Form 130. (See Attachment.)

B. Expiration Period. Frozen poultry (including poultry giblets) must:

1. Be shipped from the United States within 2 months of production date and arrive in Egypt within 3 months of production date.

2. Have expiration date within 9 months of the production date.

C. When frozen poultry sample is thawed, the amount of water collected should not exceed 5 percent.

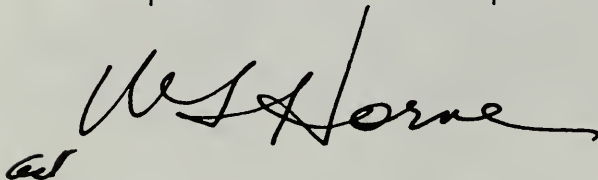
## IX. IMPORT INSPECTION

Random laboratory samples for Salmonella are collected on meat and poultry product entering Egypt. Product tested by the country of origin, prior to shipment, will not be honored by Egypt.

A. Beef (including beef livers) is accepted when 10 percent or less of the samples are positive.

B. Poultry is accepted when 20 percent or less of the samples are positive.

C. Exception to permissible levels of Salmonella. If the type of Salmonella identified is S. Typhi, S. ParaTyphi A, B, and C, or Cholera Swiss, the shipment will be held pending a decision by the Ministry of Health.

A handwritten signature in black ink, appearing to read "W. S. Horne". The signature is fluid and cursive, with a long horizontal stroke at the end.

Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment  
FSIS Form 9060-5



U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
MEAT AND POULTRY INSPECTION OPERATIONS  
**MEAT AND POULTRY EXPORT CERTIFICATE  
OF WHOLESOMENESS**

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act [21 USC 611 (b) (1), (2), and (5), 21 USC 678] and the Poultry Products Inspection Act [21 USC 458 (c) (1), (2), and (5), 21 USC 461] for an unauthorized or false alteration or misuse of this certificate.

AREA OFFICE Baton Rouge, LA	COUNTRY OF DESTINATION Egypt	DATE ISSUED 11/8/85	MPA- 811005
EXPORTED BY (Applicant's name and address including ZIP Code) Riverside Meat Company 2799 Saint Charles Avenue New Orleans, LA 70130		PRODUCT EXPORTED FROM: EST/PLANT NUMBER (If applicable) Est. 2002X	
CONSIGNED TO (Name and address, including ZIP Code) The General Authority For Supply Commodities 28, Gomhoira Street Cairo, Egypt		CITY New Orleans, LA	
TOTAL MARKED NET WEIGHT 8730.20 kg	TOTAL CONTAINERS 525 cartons	<input checked="" type="checkbox"/> @ SLAUGHTERING PLANT <input checked="" type="checkbox"/> @ PROCESSING PLANT <input type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE	

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Beef Franks	2290.00 kg	150		Est. 2002X
Steak	2110.10 kg	100		Est. 2000X
Beef Ribeye Steak	2340.00 kg	200		Est. 1000X
Beef Top Round	1990.10 kg	75		Est. 1999X

1/As stated by applicant or contractor

REMARKS

☒ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.

☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture

INSPECTOR AND CIRCUIT NUMBER

Monica C. McClain, DVM, 306-19

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS DIRECTIVE

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9310.1

3-26-87

## REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO KUWAIT

### I. PURPOSE

This directive describes current Kuwait requirements for meat and poultry products exported to Kuwait from the United States.

### II. CANCELLATION

MPI Manual, Section 22.54-A  
MPI Bulletin 82-60.

### III. [RESERVED]

### IV. REFERENCES

MPI Regulations, Section 322.2 and 381.105,

### V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export certificate of wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

### VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

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**DISTRIBUTION:** All MPI Offices, T/A Inspectors, OPI: IP/ECD  
Plant Management, T/A Plant Management, Science  
and Compliance Offices, TRA, ABB, R&E, AID, IFO

## **A. Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic Slaughter from a member of an Islamic Center or Islamic organization. A certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by a Kuwait Consulate and must accompany all shipments. The telephone number of the Arabian-American Chamber is (202) 293-3162. Copies of the list of Islamic Centers may be obtained from the Regional Office or the Export Coordination Division.

### **3. FSIS Certification.**

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

**B. Product Requiring Special Handling.** Kuwait requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

## **C. Labeling.**

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW\_\_\_\_°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN\_\_\_\_°C. and\_\_\_\_°C.")

2. Fresh/frozen and canned meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Country of origin.

b. Statement that product has been slaughtered according to Islamic principles.

FSIS DIRECTIVE 9310.1

c. Bilingual labels. All labels must be in English and Arabic, including the statement that product has been slaughtered according to Islamic principles. The English section of the label should state the name of the product and the name and address of the manufacturer or the producer. No portion of the label should be crossed out.

d. Metric net weight. Lettering and numbers for unit metric weight must be in Arabic.

e. Production (slaughtering or freezing) and expiration dates must be on individually packaged product. The expiration time permitted for meat and poultry product is 12 months. Spell out or abbreviate name of month (EXAMPLE: JAN. or JANUARY 1985). Calendar strips preprinted on label allowing the designation of calendar dates with literal translation are in frequent use. Acceptable alternatives are:

(1). Specific expiration date up to a maximum of 12 months, or

(2). Statement, "Product good for 1 year from (date of production)."

3. The following methods of labeling are alternatives to C.2.:

a. Stickers. Must not interfere with label terminology and be self-destructive on removal. Overlabeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation. No sticker carrying the production and/or expiration date is allowed on any product.

b. Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

c. Ink stamp. Ink must be indelible and legible. (Ink stamps are the least acceptable labeling method.)



**D. Processed Meat and Poultry.**

1. Procedures used in processing products must be equivalent to Codex standards.
2. Pork tissues or lard are not permitted in formulated products.

**E. Packaging.** All fresh/frozen product must be visible through wrapper.



Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment  
FSIS Form 9060-5

**FOOD SAFETY AND INSPECTION SERVICE  
MEAT AND POULTRY INSPECTION OPERATIONS  
MEAT AND POULTRY EXPORT CERTIFICATE  
OF WHOLESOMENESS**

A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (16 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (5), 21 USC 676) and the Poultry Products Inspection Act (21 USC 458 (c) (1), (2), and (5), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.

<b>AREA OFFICE</b> Long Beach, CA	<b>COUNTRY OF DESTINATION</b> Kuwait	<b>DATE ISSUED</b> 10/29/85	<b>MPA- 811005</b>
<b>EXPORTED BY</b> (Applicant's name and address including ZIP Code)  Hickory Company, Inc. 2899 Riviera Drive Santa Ana, CA 92708		<b>PRODUCT EXPORTED FROM:</b> <b>EST/PLANT NUMBER</b> (If applicable)  P-113X	
<b>CONSIGNEE TO</b> (Name and address, including ZIP Code)  Kuwait Food Company P.O.Box 5087 Safat, Kuwait		<b>CITY</b>  Santa Ana, CA	
<b>TOTAL MARKED NET WEIGHT</b>  5022.19 kg		<b>TOTAL CONTAINERS</b>  1583 cartons	
<div style="display: flex; justify-content: space-between;"> <div> <input checked="" type="checkbox"/> @ SLAUGHTERING PLANT  <input type="checkbox"/> @ PROCESSING PLANT  <input type="checkbox"/> @ WAREHOUSE  <input type="checkbox"/> @ DOCKSIDE                         </div> </div>			

PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES (IN LOT 1/)	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Whole Frying Chicken	3000.10 kg	780		P-113X
Frying Chicken Legs	1021.08 kg	403		P-120X
Frying Chicken Wings	1001.01 kg	400		P-152X

1/As stated by applicant or contractor

**REMARKS**

- ☐ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.
- ☒ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

**NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM**

By order of the Secretary of Agriculture	INSPECTOR AND CIRCUIT NUMBER 	Marcia T. Riston, DVM, 202-17
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This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.





UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS DIRECTIVE

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9390.1

3-24-87

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## REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO OMAN

### I. PURPOSE

This directive describes current Oman requirements for meat and poultry products exported to Oman from the United States.

### II. CANCELLATION

MIP Manual, Section 22.70  
MPI Bulletin 82-60.

### III. [RESERVED]

### IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

### V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export Certificate of  
Wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

### VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

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**DISTRIBUTION:** All MPI Offices, T/A Inspectors, OPI: IP/ECD  
Plant Management, T/A Plant Management, Science  
and Compliance Offices, TRA, ABB, R&E, AID, IFO

## **A. Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic Halal Slaughter from a member of an Islamic Center or Islamic organization. A certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Arabian Consul and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers or Islamic Organizations are available from the FSIS Regional Director or Export Coordination Division.

### **3. FSIS Certification.**

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

**B. Product Requiring Special Handling.** Oman requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

## **C. Labeling.**

1. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Production (slaughtering or freezing) and expiration dates. Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) Calendar strips preprinted on label allowing designation of calendar dates with the literal translation are in frequent use.

b. Metric net weight.

c. Country of origin.

FSIS DIRECTIVE 9390.1

d. Statement that product has been slaughtered according to Islamic principles.

e. Bilingual labels. The Arabic language must be one of the languages used for declaration.

2. Oman permits entry of pork products, but all pork products, including lard, must be identified on label.

D. Consignee. Product must be consigned directly to Oman.

VII. MEAT PRODUCTS

A. Fresh/Frozen Meat Products. Certification. Issue FSIS Form 9060-5. (See Attachment.)

B. Expiration Period. Oman has no fixed expiration time for frozen beef; 12 months is suggested as a reasonable expiration date.

VIII. POULTRY PRODUCTS

A. Fresh/Frozen poultry. Certification. Issue FSIS Form 9060-5 (See Attachment.)

B. Expiration Period. The expiration time for frozen poultry is 12 months.



Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment  
FSIS Form 9060-5







U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION OPERATIONS <b>MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS</b>		A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b)(1), (2), and (3); 21 USC 678) and the Poultry Products Inspection Act (21 USC 658 (c)(1), (2), and (3); 21 USC 681) for an unauthorized or false alteration or misuse of this certificate.		
AREA OFFICE <b>Austin, TX</b>	COUNTRY OF DESTINATION <b>Oman</b>	DATE ISSUED <b>10/12/85</b>	<b>MPA- 811005</b>	
EXPORTED BY (Applicant's name and address including ZIP Code)  <b>Hearthstone Food Company 3800 Hickory Creek Drive Austin, TX 78735</b>		PRODUCT EXPORTED FROM: EST/PLANT NUMBER (if applicable)  <b>Est. 3902X</b>		
		CITY  <b>San Antonio, TX</b>		
CONSIGNED TO (Name and address, including ZIP Code)  <b>Oman Food Company P.O.Box 51115 Mascot, Oman</b>		<input type="checkbox"/> @ SLAUGHTERING PLANT <input type="checkbox"/> @ PROCESSING PLANT <input checked="" type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE		
TOTAL MARKED NET WEIGHT <b>44,296.72 kg</b>	TOTAL CONTAINERS <b>1085 Cartons</b>			
PRODUCT AS LABELED	MARKED WEIGHT OF LOT	NUMBER OF PACKAGES IN LOT	SHIPPING MARKS	EST/PLANT NUMBER ON PRODUCT
Beef Sausage	1,481.00kg	200		Est. 4908X
Whole Frying Chickens	13,183.74kg	400		P- 280X
Frying Chicken Wings	29,632.00kg	485		P- 306X
I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.				
I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.				
NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM				
By order of the Secretary of Agriculture		INSPECTOR AND COUNTRY NUMBER  <b>Deborah M. Wandross, DVM, 310-40</b>		
This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.				
MP FORM 130 (2/85)		REPLACES MP FORM 130 (3/83) WHICH MAY BE USED UNTIL EXHAUSTED		ORIGINAL



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS DIRECTIVE

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9420.1

3-27-87

## REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO QATAR

### I. PURPOSE

This directive describes current Qatar requirements for meat and poultry products exported to Qatar from the United States.

### II. CANCELLATION

Meat and Poultry Inspection Manual, Section 22.74-A, MPI Bulletin 82-60.

### III. [RESERVED]

### IV. REFERENCES

Section 322.2 and section 381.105, Meat and Poultry Inspection Regulations.

### V. FORMS AND ABBREVIATIONS

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export Certificate of Wholesomeness

### VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

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#### DISTRIBUTION:

All MPI Offices, T/A Inspectors,  
Plant Management, T/A Plant Management, Science  
and Compliance Offices, TRA, ABB, R&E, AID, IFO

OPI: IP/ECD

## **A. Certification.**

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

2. Islamic Slaughter Certification. A Certificate of Islamic (Halal) Slaughter is not required, but is recommended. Exporters may obtain a Certificate of Islamic Slaughter from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member or a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Qatar Consul and must accompany all shipments. the telephone number of the Arabian-American Chamber of Commerce is (202) 2933162. Copies of the list of Islamic Centers are available from the FSIS Regional Director or Export Coordination Division.

### **3. FSIS Certification.**

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

**B. Product Requiring Special Handling.** Qatar requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.

**C. Labeling.** Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

1. Bilingual labels. All labels must be in both Arabic and English.

2. Production (slaughtering or freezing) and expiration dates.

a. Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) Calendar strips preprinted on label allowing the designation of calendar dates with the literal translation are in frequent use.

b. Production and expiration dates are required on consumer size packages.



c. An acceptable alternative is a printed production date followed by the statement "Product good for (time period) from date of production." Qatar has no fixed expiration time periods for meat and poultry product.


3. A statement that product has been slaughtered according to Islamic principles is not required.

D. **Product Arrival.** A minimum of 6 months prior to the date of expiration is the recommended time period for frozen product to arrive in Qatar.

E. **Packaging.** Vacuum packaging is not required.

F. **Qatar Laboratory Sampling.** Random samples are routinely collected of meat and poultry product entering Qatar. Product is examined for:

1. Pesticides.
2. Salmonellae and other pathogenic bacteria.
3. Total bacteria counts.
4. Heavy metals.
5. Species identification tests for pork tissue, including lard, in formulated product.

 *La WSH*  
Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment  
MP Form 130





U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION OPERATIONS MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS		A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (5); 21 USC 676) and the Poultry Products Inspection Act (21 USC 458 (c) (1), (2), and (3), 21 USC 461) for an unauthorized or false alteration or misuse of this certificate.		
AREA OFFICE Boulder, CO	COUNTRY OF DESTINATION Qatar	DATE ISSUED 10/15/85	MPA- 811005	
IMPORTED BY (Applicant's name and address including ZIP Code) Briarwood Food Company 2599 Commanchero Drive Colorado Springs, CO 80915		PRODUCT EXPORTED FROM: EST/PLANT NUMBER (if applicable) Est. 3000X		
CONSIGNEE TO (Name and address, including ZIP Code) Qatar Food Company P.O. Box 111 Doha, Qatar		CITY Grand Junction, CO		
TOTAL MARKED NET WEIGHT 977.27 kg	TOTAL CONTAINERS 735 Cartons	<input type="checkbox"/> @ SLAUGHTERING PLANT <input type="checkbox"/> @ PROCESSING PLANT <input checked="" type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE		
PRODUCT AS LABELED	MARKED WEIGHT OF LOT 1/	NUMBER OF PACKAGES IN LOT 1/	SHIPPING MARKS 1/	EST/PLANT NUMBER ON PRODUCT
Beef Bologna	333.05 kg	418		Est. 0XXX
Beef Franks	183.19 kg	204		Est. 099X
Beef Sausage	461.03 kg	113		Est. 427X
I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.				
I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.				
NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM				
By order of the Secretary of Agriculture		INSPECTOR AND C.P.U. UNIT NUMBER Susan P. Tyrrell Susan P. Tyrrell, DVM, 206-19		
This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.				



UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

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# FSIS DIRECTIVE

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9430.1  
REVISION 1 3-27-87

## REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY TO SAUDI ARABIA

### I. PURPOSE

This directive describes current Saudi Arabian requirements for meat and poultry products exported to Saudi Arabia from the United States.

### II. CANCELLATION

MPI Manual, Section 22.77.

FSIS Notice 74-84, FSIS Directive 9430.1, dated 10/10/85

### III. REASON FOR REISSUANCE

To include explanation of a Certificate of Islamic Slaughter.

### IV. REFERENCES

MPI Regulations, Sections 322.2 and 381.105.

### V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Certificate of Wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing. All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

### VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

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**DISTRIBUTION:** All MPI Offices, T/A Inspectors, **OPI:** IP/ECD  
Plant Management, T/A Plant Management, Science  
Offices, Compliance Offices, TRA, ABB, R&E, AID,  
IFO



## **A. Certification.**

1. FSIS Form 9060-5. (SEE ATTACHMENT.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

### **a. Islamic Slaughter Certification.**

(1). In addition to FSIS certification, the exporter must obtain a Certificate of Islamic (Halal) Slaughter from a member of an Islamic Center or Islamic organization. A Certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal". The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Arabian Consul and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers or Islamic organizations are available from the FSIS Regional Director or Export Coordination Division.

(2). Exporters should become familiar with the specifications described in Saudi Arabia Standards No. 40, which are not subject to FSIS certification. Copies of these specifications may be obtained from the FSIS Regional Director or the Export Coordination Division.

### **b. FSIS Certification.**

(1). On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certification or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

(2). On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

2. Shipments for U.S. personnel. The Certificate of Islamic Slaughter may be waived if products are shipped for consumption by U.S. personnel in Saudi Arabia. Such shipments require a written statement (filed with export certificate) that the shipment is so destined, and full responsibility is accepted by the exporter for possible problems in gaining entry of the shipment into Saudi Arabia as certified.

**B. Product Requiring Special Handling.** Saudi Arabia requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments.



C. Labeling.

1. All products. Storage temperature must be placed with the refrigeration statement on the boxes to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW \_\_\_\_\_°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN \_\_\_\_\_°C and \_\_\_\_\_°C.")

2. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Bilingual labels. The Arabic language must be one of the languages used for declaration.

b. Statement that product has been slaughtered according to Islamic principles.

c. Metric net weight.

d. Production (slaughtering or freezing) and expiration dates. Spell out or abbreviate name of month. (EXAMPLE: JAN. or JANUARY 1985.) Calendar strips preprinted on label allowing the designation of calendar dates with the literal translation are in frequent use.

(1). Production (slaughtering or freezing) date must be accompanied by the statement "Production good for \_\_\_\_\_ months from date of production."

(2). Expiration date is calculated from the date the product was first frozen. The statement "Product must be frozen 72 hours after slaughter" must be placed in the "Remarks" section of MP-Form 130.

e. The use of the terminology "Keep Refrigerated" is not acceptable on labels for frozen product.

NOTE: The following labeling methods may be used as alternatives to C. 2.:

(1). Sticker. Must not interfere with label terminology and be self destructive on removal. Overlabeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation.

(2). Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

(3). Ink stamp. Ink must be indelible and legible. (Ink stamps are the least desirable labeling method.)

3. Processed meat and poultry.

- a. Issue MP Form 130 (SEE ATTACHMENT.)
- b. Features required on processed meat and poultry labels:
  - (1). Bilingual labels with labeling features mandatory in the United States.
  - (2). Metric net weights.
  - (3). Identification of pork products (including lard).
  - (4). Production and expiration dates.
- c. A Certificate of Islamic slaughter is not required for processed meat and poultry product, but origin product must be from muslim-approved operations.

4. Prepackaged processed meat and poultry product.

- a. Production date (packaging or freezing) and expiration date.
- b. Net weight of frozen product.

C. Saudi Arabian Import Inspection

1. Laboratory sampling. Random samples collected on all meat and poultry products entering Saudi Arabia are examined for:

- a. Salmonellae - product rejected when more than 2 of 5 subsamples are positive.
- b. E. Coli - no tolerance in ground beef.
- c. Growth bacteria - maximum 10,000,000/gm.
- d. Volatile nitrogen - Beef: maximum 20 mg./100gm.;  
Poultry: maximum 50 gm./100 kg.

2. Species identification tests for pork are routinely run on all product.

3. When frozen poultry sample is thawed, the amount of water collected should not exceed 5 percent. Saudi Arabian officials recommend that U.S. industry run test prior to shipment to assure that product is not detained on arrival.

D. **Detained product.** If product is detained, an appeal must be made in person by a Saudi Arabian broker or consignee to the Saudi Ministry of Commerce. Appeals are decided on a case-by-case basis.

## VII. MEAT PRODUCTS

### A. Fresh/frozen meat products.

1. **Certification.** Issue MP Form 130 (SEE ATTACHMENT.)

2. Must state the following certification in the remarks section of FSIS Form 9060-5: I hereby certify that the beef/sheep described herein is from animals with average age of \_\_\_\_\_ years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

### B. Eligible Product.

1. Male cattle not over 5 years old must be in cuts not smaller than quarters. Sheep not over 3 years old must be shipped in whole carcasses.

2. Each carcass (side or quarter if cattle) must:

- a. Bear legible U.S. inspection legend.
- b. Be free from any preservatives.
- c. Have kidneys removed.
- d. Be wrapped in clean white cloth.

3. The carcass shall be eviscerated and free from head, feet and kidney fat. A part of the tail may be left to identify the animal type.

4. No preservatives, antibiotics or coloring material, except the stamping ink, shall be used.

### C. Product Arrival and Expiration Date.

1. **Frozen Meats and Poultry.** The period from slaughtering and freezing until arrival in Saudi Arabia shall not be more than 4 months. Product shall be maintained frozen at a temperature not more than -18°C. with an expiration date of 10 months for beef; 9 months for minced meat, hamburger and sausages; and 8 months for livers.



2. Chilled Meats and Poultry. The period elapsed from slaughtering until arrival to Saudi Arabia shall not be more than 10 days at a temperature not more than -2°C. with an expiration date of 4 weeks after slaughtering date.

3. Chilled Vacuum Meats and Poultry. The period elapsed from slaughter until arrival in Saudi Arabia shall not be more than 40 days at a temperature not more than -2°C. with an expiration date of 10 weeks after slaughtering date.

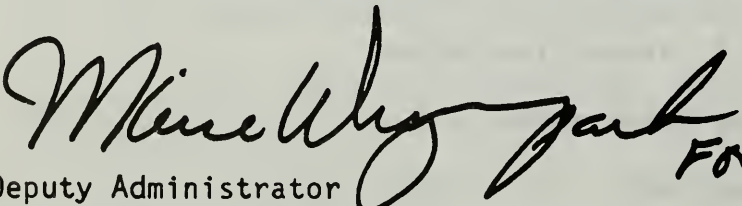
#### VIII. POULTRY PRODUCTS

##### A. Fresh/frozen poultry.

1. Certification. Issue MP Form 130. (SEE ATTACHMENT.)

2. Must state the following certification in the remarks section of FSIS Form 9060-5: "I hereby certify that the poultry described herein is from birds which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were found free of disease and suitable for human consumption."

B. Product Arrival and Expiration Date. (See VII. C. above.) The period elapsed from slaughtering until arrival in Saudi Arabia shall not be more than 3 months for frozen turkey, duck, goose and chicken.

  
Deputy Administrator  
Meat and Poultry Inspection Operations

For WSH

Attachment  
FSIS Form 9060-5



FSIS DIRECTIVE 9430.1, REV. 1  
ATTACHMENT

U.S. DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND QUALITY SERVICE  
MEAT AND POULTRY INSPECTION

MPA- 275001

MEAT AND POULTRY EXPORT CERTIFICATE OF WHOLESOMENESS

AREA OFFICE Raleigh, NC	COUNTRY OF DESTINATION Saudi Arabia	DATE ISSUED March 19, 1985
EXPORTED BY (Applicant's name and address including ZIP Code) Jackson Beef Packing Co. 1201 West 180th Street Sumter, SC 29101		PRODUCT EXPORTED FROM EST-PLANT NUMBER (if applicable) Est. 79X
CONSIGNEE TO (Name and address, including ZIP Code) U.S. Meat Imports M/S Abbar and Zainy Jeddah, Saudi Arabia		CITY Sumter, SC
TOTAL MARKED NET WEIGHT 36179.3	TOTAL CONTAINERS 2119 cartons	<input checked="" type="checkbox"/> • SLAUGHTERING PLANT <input checked="" type="checkbox"/> • PROCESSING PLANT <input type="checkbox"/> • WAREHOUSE <input type="checkbox"/> • DOCKSIDE

PRODUCT AS LABELED	MARKED WEIGHT OF LOT	NUMBER OF PACKAGES IN LOT	EXPORTING MARKS	EST-PLANT NUMBER ON PRODUCT
Beef Top Round	7373.3	130	P.O. 849	52X
Beef Ribeye Steak	4780.0	400	P.O. 849	111X
Steak	10010.0	1000	P.O. 849	139X
Beef Franks	14016.0	500	P.O. 849	256X

If As stated by applicant or contractor

REMARKS: I hereby certify that the beef described herein is from animals whose average age is 5 years (as certified by plant management), which were examined within 12 hours before slaughter and immediately thereafter by an official veterinarian or by an inspector under direct veterinary supervision, and were free of disease and suitable for human consumption.

Product must be frozen 72 hours after slaughter.

- ☒ I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.
- ☐ I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.

NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM

By order of the Secretary of Agriculture *Irene Noga* Irene Noga, DVM, 512-27

This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.

MP FORM 120 (5/80)

REPLACES MP FORMS 512-3 AND 500 WHICH ARE OBSOLETE

ORIGINAL

1. *Introduction*

2. *Methodology*

3. *Results*

4. *Discussion*

5. *Conclusion*

6. *References*

7. *Appendix*

8. *Index*

9. *Summary*

10. *Notes*

UNITED STATES DEPARTMENT OF AGRICULTURE  
FOOD SAFETY AND INSPECTION SERVICE  
WASHINGTON, D.C.

# FSIS DIRECTIVE

9480.1

3-24-87

## REQUIREMENTS FOR U.S. PLANTS EXPORTING MEAT AND POULTRY PRODUCTS TO THE UNITED ARAB EMIRATES

### I. PURPOSE

This directive describes current United Arab Emirates (U.A.E.) requirements for meat and poultry products exported to the U.A.E. from the United States.

### II. CANCELLATION

MPI Manual, Section 22.83-A.

### III. [RESERVED]

### IV. REFERENCES

MPI Regulations, Section 322.2 and 381.105.

### V. FORM

The following will appear as abbreviated in this directive:

FSIS Form 9060-5 - Meat and Poultry Export Certificate of Wholesomeness

MP Form 130 will be replaced by FSIS Form 9060-5 at the next printing.  
All references to FSIS Form 9060-5 in this directive will pertain to MP Form 130.

### VI. GENERAL REQUIREMENTS

The requirements specified herein are to be used as guidelines only. It is the responsibility of the exporter to contact the importer to determine which requirements must be fulfilled for a particular shipment.

**DISTRIBUTION:** All MPI Offices, T/A Inspectors, OPI: IP/ECD  
Plant Management, T/A Plant Management, Science  
and Compliance Offices, TRA, ABB, R&E, AID, IFO



## A. Certification.

1. Issue FSIS Form 9060-5. (See Attachment.) Correct production and expiration dates should be verified by inspection personnel prior to certification. All FSIS Form 9060-5 certificates must be dated and have the signature and title of an FSIS veterinarian.

### 2. Islamic Slaughter Certification.

a. In addition to FSIS certification, the exporter must obtain a Certificate of Islamic (Halal) Slaughter from a member of an Islamic Center or Islamic organization. A certificate of Islamic Slaughter is a certificate issued by a member of a Moslem organization recognized by the importing country to provide this service; the certificate states that animals were slaughtered according to Moslem religious requirements. This certificate must accompany products labeled "Halal." The certificate must be endorsed by the Arabian-American Chamber of Commerce or by Arabian Consul and must accompany all shipments. The telephone number of the Arabian-American Chamber of Commerce is (202) 293-3162. Copies of the list of Islamic Centers or Islamic organizations are available from the FSIS Regional Director or Export Coordination Division.

### 3. FSIS Certification.

a. On fresh/frozen unprocessed product. Inspectors should verify that products bearing Halal label claims are accompanied by an appropriate Halal certificate or a written assurance from the exporter that an appropriate Halal certificate will be supplied to accompany that shipment before it reaches its destination. Inspectors have no responsibility to assure proper Halal certification.

b. On processed products with Halal label claims. Inspectors should verify that raw materials used were accompanied by an appropriate Halal certificate.

B. **Product Requiring Special Handling.** The U.A.E. requires that instructions for consumers concerning storage, preparation and other special handling requirements accompany all shipments. These instructions should be addressed to the Dubai Municipality.

## C. Labeling.

1. All products. Storage temperature must be placed with the refrigeration statement on the label to fully clarify the type of product being handled. (EXAMPLE: "KEEP FROZEN - STORE AT OR BELOW \_\_\_\_\_°C; KEEP CHILLED (OR REFRIGERATE) - STORE BETWEEN \_\_\_\_\_°C AND \_\_\_\_\_°C.")

2. Fresh/frozen meat and poultry. In addition to the labeling features mandatory in the United States, precut and packaged meat and poultry must bear the following features (in print):

a. Country of origin.



FSIS DIRECTIVE 9480.1

b. Bilingual labels. The Arabic language must be one of the languages used for declaration. (EXCEPTION: Dubai accepts English only labels.)

c. Statement that product has been slaughtered according to Islamic principles. (EXCEPTION: Dubai does not require reference to Islamic slaughter on consumer packages, but exporters should be aware that such product would have limited distribution.)

d. Metric net weight. Lettering and numbers for unit metric weight must be in Arabic.

e. Production (slaughtering or freezing) and expiration dates.

(1). The expiration date must be calculated from the date the product was first frozen.

(2). The following statement is not acceptable: "The expiration date is \_\_\_\_\_ months from the date of production."

(3). The use of a number for a month is not acceptable. Spell out or abbreviate name of month (EXAMPLE: JAN. or JANUARY 1985). Calendar strips preprinted on label allowing the designation of calendar dates with literal translation are in frequent use.

(4). EXCEPTION: Dubai permits expiration dates on bagged poultry to be printed on adhesive tape wrapped around metal clip area.

f. Shelf life of product. Currently, shelf life limits have been placed on the following product: Chilled vacuum packed meat - 3 months, and frozen meat - 1 year. The shelf life for other product must not exceed 3 months. Fast spoiling foods with a life not exceeding 3 months must have complete date stated on the label. The use of the terminology "Better to use before ..." on label will not be accepted.

g. Other materials. Alcoholic materials and species of animal fats, gelatin, food additives and blood must be declared on label when product contains such materials.

3. The following methods of labeling are alternatives to C. 2.:

a. Sticker. Must not interfere with label terminology and be self destructive on removal. Over labeling may result in refused entry of product. Stick-on labels covering existing labeling information are in violation.

b. Inserts. Must be accompanied by production and expiration dates. Inserts must be made of approved materials.

c. Ink stamp. Ink must be indelible and legible. (Ink stamps are the least acceptable labeling method.)

4. Canned Goods. Expiration and production dates must be preprinted on the labels.

C. Product Arrival. Product must arrive in the U.A.E. at least 3 months before the expiration date.

## **VII. MEAT PRODUCTS**

A. Fresh/Frozen Meat Products. Certification. Issue FSIS Form 9060-5. (See Attachment.)

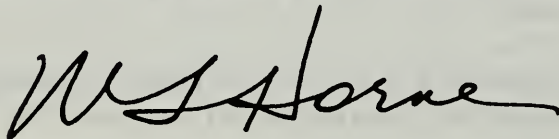
B. Expiration Period. The U.A.E. has no fixed expiration time period for frozen beef; 12 months is suggested as a reasonable expiration date.

## **VIII. POULTRY PRODUCTS**

A. Fresh/frozen poultry. Certification. Issue FSIS Form 9060-5. (See Attachment.)

B. Expiration Period. The U.A.E. has no fixed expiration time period for frozen poultry; 9 months is suggested as a reasonable expiration date.

C. Packaging. Poultry must be packaged in clear plastic.



Deputy Administrator  
Meat and Poultry Inspection Operations

Attachment  
FSIS Form 9060-5

Attachment

U.S. DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE MEAT AND POULTRY INSPECTION OPERATIONS <b>MEAT AND POULTRY EXPORT CERTIFICATE                  OF WHOLESOMENESS</b>		A knowingly false entry or false alteration of any entry on this certificate may result in a fine of not more than \$10,000 or imprisonment for not more than five years or both (18 USC 1001). Additional penalties exist under the Federal Meat Inspection Act (21 USC 611 (b) (1), (2), and (3), 21 USC 678) and the Poultry Products Inspection Act (21 USC 488 (a) (1), (2), and (3), 21 USC 481) for an unauthorized or false alteration or misuse of this certificate.	
AREA OFFICE Albany, NY	COUNTRY OF DESTINATION United Arab Emirates	DATE ISSUED 9/30/85	MPA- 811002
EXPORTED BY (Applicant's name and address including ZIP Code) Brown Packing International Corp. 115 - 122 Jefferson Street Utica, NY 13502		PRODUCT EXPORTED FROM: EST. PLANT NUMBER (if applicable) Est. 89X CITY Utica, NY	
CONSIGNED TO (Name and address, including ZIP Code) Arabian American Technology (Aramtec) P.O. Box 6931 Abu Dhabi, U.A.E.		<input type="checkbox"/> @ SLAUGHTERING PLANT <input checked="" type="checkbox"/> @ PROCESSING PLANT <input type="checkbox"/> @ WAREHOUSE <input type="checkbox"/> @ DOCKSIDE	
TOTAL MARKED NET WEIGHT 7026.15 kg	TOTAL CONTAINERS 250 Cartons		
PRODUCT AS LABELED	MARKED WEIGHT OF LOT (LBS)	NUMBER OF PACKAGES IN LOT (LBS)	EST./PLANT NUMBER ON PRODUCT
Beef Franks	1000.00 kg	50	Est. 89X
Beef Sausage	1026.00 kg	25	Est. 19X
Beef Salami	2000.00 kg	75	Est. 20X
Beef Bologna	3000.15 kg	108	Est. 23X
(As passed by applicant or contractor) REMARKS <div style="text-align: center; font-size: 4em; opacity: 0.5; transform: rotate(-30deg); position: absolute; top: 50px; left: 50px;">                     SPECIMEN                 </div>			
<input checked="" type="checkbox"/> I CERTIFY that the meat or meat food product specified hereon is from animals that received both antemortem and postmortem inspection and were found sound and healthy and that it has been inspected and passed as provided by law and regulations of the Department and is sound and wholesome.			
<input type="checkbox"/> I CERTIFY that the poultry and poultry products specified above came from birds that were officially given an antemortem and postmortem inspection and passed in accordance with applicable laws and regulations of the United States Department of Agriculture and are wholesome and fit for human consumption.			
NOT VALID UNLESS SIGNED BY AN INSPECTOR OF MEAT AND POULTRY INSPECTION PROGRAM			
By order of the Secretary of Agriculture Lynn C. Rittall		INSPECTOR AND CIRCUIT NUMBER Lynn C. Rittall, DVM, 604-35	
This certificate is receivable in all courts of the United States as prima facie evidence of the truth of the statements therein contained. This certificate does not excuse failure to comply with any of the regulatory laws enforced by the United States Department of Agriculture.			
MP FORM 130 (2/85)		REPLACES MP FORM 130 (3/83) WHICH MAY BE USED UNTIL EXHAUSTED	
ORIGINAL			

1. Introduction  
The purpose of this study is to investigate the effects of the independent variable on the dependent variable.

2. Methodology  
The study was conducted using a quantitative research design. The sample consisted of 100 participants, who were randomly selected from a population of 1,000. The data was collected through a series of surveys and experiments. The results were analyzed using statistical software, and the findings were presented in a series of tables and graphs.

3. Results  
The results of the study showed that there was a significant positive correlation between the independent variable and the dependent variable. This was supported by the data presented in the tables and graphs. The findings suggest that the independent variable has a positive effect on the dependent variable.

4. Conclusion  
The study concluded that the independent variable has a positive effect on the dependent variable. This finding is consistent with previous research in the field. The study also identified some limitations and suggested areas for future research.

5. References  
The following references were used in the study:  
- Smith, J. (2010). The effects of the independent variable on the dependent variable. *Journal of Research*, 15(2), 123-135.  
- Jones, A. (2012). The relationship between the independent variable and the dependent variable. *Journal of Science*, 20(1), 45-55.  
- Brown, C. (2015). The impact of the independent variable on the dependent variable. *Journal of Education*, 30(3), 67-78.